

ABSTRACT

Koji is produced from soybean hypocotyl as a koji substrate by: (a) soaking the soybean hypocotyl in water for a period ranging from 1 min to 30
5 hrs; (b) steaming the soaked soybean hypocotyl at a temperature ranging from 90 to 140°C; (c) inoculating *Bacillus* sp., *Aspergillus* sp or a mixture thereof to the steamed soybean hypocotyl in an amount ranging from 0.01 to 10 wt% based on the total weight of the soybean hypocotyl; and (d) culturing the inoculated soybean hypocotyl at a temperature ranging from 15 to 55°C, a
10 relative humidity ranging from 40 to 100% and at a pH ranging from 3 to 10 for a period ranging from 1 to 8 days.